GAS CONVERSION KIT INSTALLATION INSTRUCTIONS

These instructions apply to the following gas conversion kits:

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit. These instructions apply to the kits listed in the table below. **Before beginning** *installation, verify the kit number on the package is correct for the intended fryer.*

Natural to Propane Gas Conversion Kit 8261817* For use in SM40 and SR42 Series Fryers *This Kit Contains:*

3 1.70MM Burner Orifices P/N 8103361

1 Pilot Orifice P/N 8102400

1 Regulator Conversion Kit P/N 8071846

1 Conversion Date Label P/N 8022144

1 SM40/SR42 Conversion Label P/N 8022240

3 Bushing P/N 810-3147

* Kits include bushings to fit new smaller orifices into older manifold openings.

Natural to Propane Gas Conversion Kit 8262018

For use in SM50 and SR52 Series Fryers

This Kit Contains:

4 1.51MM Burner Orifices P/N 8102059

1 Pilot Orifice P/N 8102400

1 Regulator Conversion Kit P/N 8071846

1 Conversion Date Label P/N 8022144

SM50/SR52 Conversion Label P/N 8022242

	Propane to Natural Gas Conversion Kit 8262017* For use in SM40 and SR42 Series Fryers
	This Kit Contains:
3	2.80MM Burner Orifices P/N 8103360
1	Pilot Orifice P/N 8100811
1	Regulator Conversion Kit P/N 8071849
1	Conversion Date Label P/N 8022144
1	SM40/SR42 Conversion Label P/N 8022241
3	Bushing P/N 810-3147

	Propane to Natural Gas Conversion Kit 8262019 For use in SM50 and SR52 Series Fryers
	This Kit Contains:
4	2.53MM Burner Orifices P/N 8102048
1	Pilot Orifice P/N 8100811
1	Regulator Conversion Kit P/N 8071849
1	Conversion Date Label P/N 8022144
1	SM50/SR52 Conversion Label P/N 8022243

Natural to Propane Gas Conversion Kit 8262020

For use in SM60 and SR62 Series Fryers This Kit Contains:

5 1.51MM Burner Orifices P/N 8102059

2 Pilot Orifices P/N 8102400

1 Regulator Conversion Kit P/N 8071846

1 Conversion Date Label P/N 8022144

1 SM60/SR62 Conversion Label P/N 8022244

Propane to Natural Gas Conversion Kit 8262021 For use in SM60 and SR62 Series Fryers

This Kit Contains:

5 2.53MM Burner Orifices P/N 8102048

2 Pilot Orifices P/N 8100811

1 Regulator Conversion Kit P/N 8071849

1 Conversion Date Label P/N 8022144

SM60/SR62 Conversion Label P/N 8022245

The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion.

Installation Instructions

- 1. Shut off the gas supply to the fryer and disconnect the fryer from the electrical power supply.
- 2. Remove the burner heat shield to expose the burner mounting bolts.
- 3. Loosen but do not remove the burner mounting bolts.
- 4. One at a time, lift the burners up and disengage them from the burner bracket, then lift them up and off the burner orifices.
- 5. Unscrew the existing burner orifices from the manifold and replace them with those in the kit. Use bushings, as necessary, to fit smaller SM40/SR42 orifices to manifold.
- 6. Unscrew the gas tube from the pilot burner and carefully pull it away from the pilot burner.
- 7. The pilot orifice should drop out of the pilot hood. If it does not, gently pry it out.
- 8. Insert the replacement pilot orifice in the hood and reconnect the gas tube.
- 9. Convert the gas valve regulator in accordance with the instructions furnished with the regulator conversion kit.
- 10. Reinstall the burners by slipping them over the burner orifices and engaging the mounting bolts in the keyhole slots in the mounting bracket. Tighten the mounting bolts.
- 11. Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation and Operation Manual for the fryer being converted.
- 12. Open the gas supply to the fryer and check for leaks using a solution of soapy water applied to each connection in the fryer's gas supply system.
- 13. Turn off the gas supply to the fryer. Attach a manometer to the burner manifold pressure tap then reconnect the fryer to the electrical power supply.
- 14. Light the pilot in accordance with the instructions in the Installation and Operation Manual for the fryer being converted and verify that the pilot flame is approximately 1-inch long. If adjustment is necessary, remove the pilot flame adjustment screw cap on the gas valve and, using a small flat-tipped screwdriver, turn the adjustment screw counterclockwise to increase the length of the flame or clockwise to decrease it. Reinstall the cap when adjustments are completed.
- 15. Verify that there is cooking oil or water in the frypot. Place the gas valve in the ON position to light the burners. Verify that each burner lights and that the manifold pressure is in accordance with the appropriate table in the Installation and Operation Manual. Adjust the burner manifold pressure as required by turning the regulator adjustment screw clockwise to increase the pressure or counterclockwise to reduce the pressure.
- 16. Shut off the gas supply to the fryer. Disconnect the manometer and reinstall the pressure tap plug.
- 17. Open the gas supply and use a solution of soapy water to verify the plug is not leaking.
- 18. Light the fryer and verify proper operation in accordance with the instructions in the Installation and Operation Manual.
- 19. On the inside of the fryer door, apply the conversion label as close to the data plate as possible and affix the conversion date label where it can best be seen.

